

SEASONAL MENU IDEAS

SPRING

TO START

Asparagus Salad

With goat cheese, strawberries & walnuts (optional) drizzled with champagne dressing

Avocado & Tomato Lime Salad

Cubed avocado, tomato and cucumber coated in cilantro-lime dressing

ENTREE

Roasted Asparagus, Green & Yellow Beans

In a white wine butter sauce

Encrusted Bleu Cheese Stuffed Tomatoes

Cherry tomatoes filled with chunky bleu cheese baked with garlic breadcrumbs

Cajun Grilled Shrimp Skewers

Shrimp grilled in a house-made cajun marinade

Beer Brined Grilled Pork Chops

Pork chops marinated for days in a Sam Adams beer brine

BBQ Pulled Pork with Pickled Onion Sliders

Hand pulled barbecued pork topped with pickled red onion served on a fresh slider roll

Before placing your order, please inform your server if a person in your party has a food allergy.

Our catering team members are allergen-awareness trained.

DESSERT

Lemon and Blueberry Crumble Bar

Lemon squares topped with fresh blueberry crisp

**GLUTEN-FREE
AND VEGETARIAN
OPTIONS AVAILABLE!**



We're happy to accommodate special dietary needs.

Menu

Create A
**CUSTOM
Menu!**

*Ask your event
coordinator about
other seasonal menu
items and kitchen
specialties!*

